

875-194

7/14/2014

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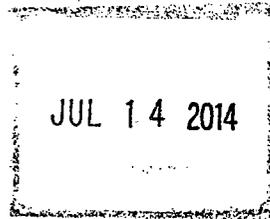


UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

Sara Schulz
Diversey, Inc
8310 16th Street
P.O. Box 902
Sturtevant, WI 53177

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

SUBJECT: Divosan Quat-Klenz
EPA Registration Number: 875-194
Application Dated: April 18, 2014
Receipt Date: April 21, 2014



Dear Ms. Schulz:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable.

- To update label language and Organisms names.

Submit and/or cite all data required for registration/reregistration/registration review of your product when the Agency requires all registrants of similar products to submit such data. A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. The next label printing of this product must use this labeling unless subsequent changes have been approved. You must submit one (1) copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

General Comments

Should you have any questions concerning this letter, please contact Emilia Oiguenblik at (703) 347 0199 or Velma Noble at (703) 308-6233.

Sincerely,

A handwritten signature in cursive script, appearing to read "Velma Noble".

for Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510P).

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(Note to Agency: Text appearing in parentheses denotes optional text.)



Divosan Quat-Klenz

(Disinfectant) • (Bactericidal) • (*Virucidal) • (Fungicidal) • (Mildewstatic) • (Deodorizer) (Odor Counteractant) (Odor Neutralizer) • (Food Contact) (Non-Food Contact) (Sanitizer) • (Non-Dulling To Floors (Floor Finishes)) • (Cleaner) • (Detergent) • (Concentrate) • (Ready-to-Dispense (RTD))

(Meets OSHA Bloodborne Pathogen Standard for *HIV, *HBV & *HCV)

For (Hospital,) (Foodservice,) Industrial & Institutional Use
(Suitable) For Use in Meat and Poultry Plants

For Dairy, Equine, Poultry/Turkey Farm, Veterinary, Restaurant, Food Handling and Process Areas, Beverage, Brewing, Wineries, Federally Inspected Meat and Poultry Plants, Pharmaceutical Production Areas, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines and for Harvesting & Handling Equipment.
Formulated for effective (Poultry Premise) (Swine Premise) (Mushroom Farm) Sanitation
Small Fly Ovicidal Treatment

ACTIVE INGREDIENTS:

n-Alkyl (60%C₁₄, 30%C₁₆, 5%C₁₂, 5%C₁₈) dimethyl benzyl ammonium chloride..... 6.25%
n-Alkyl (68%C₁₂, 32%C₁₄) dimethyl ethylbenzyl ammonium chloride..... 6.25%

OTHER INGREDIENTS:..... 87.50%

TOTAL:..... 100.00%

KEEP OUT OF REACH OF CHILDREN DANGER

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

(Insert Emergency Number Here)

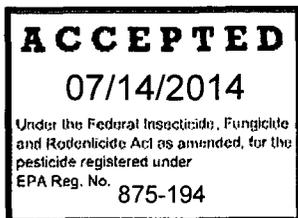
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

Note to Physician: Probable mucosal damage may contraindicate gastric lavage.

See additional precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

(See reference sheet (enclosed in each case) for (a complete list of pathogenic organisms) (additional features, claims, directions for use) (claimed for this product) (eliminated by this product).)

Net Contents:



(Made in/Product of XXXXXXXXXX)

(Note to Agency: Text appearing in parentheses denotes optional text.)

(MARKETING CLAIMS): (Note to EPA - This text will only appear on the appropriate container.)

ACCUMIX™ CONTAINERS DISPENSING SYSTEM (32 oz. container) - ACCUMIX™. (Remove [Loosen] cap). Squeeze. (Squeeze bottle.) Measure. (Measure amount). Pour. (Pour contents). (Designed) For use with 5 gallon Buddy Jugs™ (the BIG BUDDY™ [ACCUTAINER™] System). This product can also be diluted into pre-cleaned and properly labeled 5-gallon BUDDY JUG™ (ACCUTAINERS™) (Dispensing Containers) for dispensing as needed.

SOLUTIONS CENTER™ DISPENSING SYSTEM (64 oz. containers) - For use with (Diversey) (SOLUTIONS CENTER™) Brand Dispensing Equipment. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. Disinfectant Cleaning With The Convenience Of (SOLUTIONS CENTER™). ((SOLUTIONS CENTER™) (This packaging offers) Reduced Exposure To Concentrate Due To Closed Transfer System. Solutions To Go!

J-FILL™ DISPENSING SYSTEM (84.5 oz. containers) - For use with (Diversey) (J-FILL™) Brand Dispensing Equipment. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. Disinfectant Cleaning With The Convenience Of J-FILL™. (J-FILL™ (This packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System. Solutions To Go!

RTD™ DISPENSING SYSTEM (1.5L & 5L containers) - RTD. Very Simple. Very Smart. Ready-To-Dispense. Provides accuracy. No chemical connections, sealed bottle. Proven dilution control concentrate.

OUTPOST™ (SINGLE SOLUTION™) DISPENSING SYSTEM (3 L containers) - For use with (Diversey) (OUTPOST™) (SINGLE SOLUTION™) Brand Dispensing Equipment. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. ((OUTPOST™) (SINGLE SOLUTION™) (This packaging offers) Reduced Exposure To Concentrate Due To Closed Transfer System.

PRACTICAL SOLUTIONS™ DISPENSING SYSTEM (1 gal. containers) - For use with (Diversey) (PRACTICAL SOLUTIONS™) Brand Dispensing Equipment. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. ((PRACTICAL SOLUTIONS™) (This packaging offers) Reduced Exposure To Concentrate Due To Closed Transfer System.

COMMAND CENTER™ DISPENSING SYSTEM (1.5 gal. containers) - For use with (Diversey) (COMMAND CENTER™) Brand Dispensing Equipment. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. ((COMMAND CENTER™) (This packaging offers) Reduced Exposure To Concentrate Due To Closed Transfer System.

(Note to Agency: Text appearing in parentheses denotes optional text.)

(FEATURES, CLAIMS & USES:)

(General Uses)

This product is a one-step (hospital-use) (hospital-grade) germicidal (disinfectant) cleaner and deodorant (odor-counteractant) (odor neutralizer) designed for general cleaning, (and) disinfecting, (sanitizing,) (deodorizing) (and) controlling mold and mildew on) (of) hard, non-porous inanimate surfaces. It cleans quickly by removing dirt, grime, mold, mildew, body oils and other common soils found in hospitals, nursing homes, (acute) (and) (long-term) (assisted living) care facilities, office buildings, schools and colleges (universities), (day care centers), (medical) (dental) offices, funeral homes, transportation facilities, train (depots) (stations), bus (depots) (stations), airports, cruise ships, casinos, retail facilities, correctional facilities, athletic facilities, playgrounds, (gyms) locker rooms, health clubs, exercise equipment, barber/beauty (salons) (shops), veterinary clinics, pet shops, (equine farms) (poultry) (barns) (farms) (hatcheries), animal life science laboratories, hotels, motels, public areas and restrooms, foodservice establishments (restaurants) and federally inspected meat and poultry establishments (food [processing] [beverage] [brewing] plants), (dairies) (dairy farms), (warehouses) ([industrial (and)] (commercial) buildings.

It is designed for use on (Use daily on) (the following) (hard, non-porous inanimate surfaces:) vinyl, painted surfaces, plastic (surfaces), glass, mirrors, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, athletic equipment, (exercise) (fitness) equipment, glazed tile, toilets, urinals, sinks, sink basins, faucets, tubs, shower rooms and locker room areas - any hard, non-porous washable (food and non-food contact) surface where disinfection is required. This product's non-dulling (advanced) (deep-cleaning) formula eliminates the time and labor normally required for rinsing. A potable water rinse is required for food contact surfaces. Do not use on glasses, dishes and utensils.

(Hospitals/Health Care Facilities:)

This product is a one-step (hospital-use) germicidal (disinfectant) cleaner and deodorant (odor-counteractant) (odor neutralizer) designed for general cleaning, (and) disinfecting, (sanitizing,) (deodorizing) (and) (controlling mold and mildew on) (of) hard, non-porous inanimate surfaces. This product cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood and other organic matter commonly found in hospitals (health care facilities) (on medical surfaces). It (also) eliminates odors leaving (restroom) surfaces smelling clean and fresh. Use where odors are a problem.

This product cleans, disinfects and deodorizes (hard, non-porous inanimate hospital (medical) surfaces) in one step (with no rinsing required). Its non-abrasive formula is designed for use on (Use daily on) (the following) (hard, non-porous inanimate surfaces): vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, toilets, urinals, sinks found in (health care facilities [hospitals],) patient rooms, operating rooms, ICU areas, shower rooms, and locker rooms. (It can also be used to pre-clean and disinfect hospital items: wheelchairs, [hospital] [patient] bed rails and linings, wash basins, bed pans, medical equipment surfaces) - any washable (non-food contact) surface (where disinfection is required). Do not use on glasses, dishes and utensils.

(Note to Agency: Text appearing in parentheses denotes optional text.)

((Bathroom) (Restroom) (Bowl) Disinfectant Cleaner:)

This product is a (concentrated) (bowl and) (bathroom) (restroom) cleaner which cleans, disinfects and deodorizes in one easy step. It cleans, disinfects, sanitizes and deodorizes mirrors, glass, toilet bowls, urinals, rims, sinks, sink basins, faucets, tubs, glazed tiles, glazed ceramic, glazed porcelain, chrome, stainless steel, floors and all hard non-porous, washable surfaces found in the bathroom (restroom) (in the presence of organic soil). (NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

This product eliminates odors leaving (bathrooms) (restrooms) smelling clean and fresh. Use where odors are a problem. It cleans, disinfects, sanitizes and deodorizes surfaces by killing odor-causing microorganisms. Its non-abrasive formula is designed for use (Use it daily) on ([hard, non-porous inanimate] (bathroom) (restroom) surfaces): mirrors, glazed ceramic (bathroom) (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms, floors and locker rooms. (NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

This product cleans, disinfects, sanitizes and deodorizes surfaces by killing odor-causing microorganisms. Its non-abrasive formula is designed for use on (restroom surfaces:) glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms, floors and locker rooms. (NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

(Food Service Disinfection:)

This product cleans by removing dirt, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not harm (scratch) surfaces. It cleans, disinfects, and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

Its non-abrasive formula is designed for use on (Use daily on) (the following) hard, non-porous inanimate surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, aluminum, stainless steel, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, fixtures, glazed tile, toilets, (toilet bowls), urinals, sinks found in food establishments, (restaurants), (commercial kitchens) & restrooms. A potable water rinse is required for food contact surfaces.

(Food Service Sanitizer:)

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, fast food operations, supermarkets, convenience stores, retail and wholesale establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores, delis, butchers, bakeries, food preparation areas, food storage areas, and recycling centers.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; (restaurant) tables; plastic tables; outdoor furniture; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; refrigerators; microwave ovens; stoves; grills; rotisserie ovens and equipment; kitchen equipment; food processors; blenders; sinks; tub surfaces; coolers; ice chests; ice machines; Slurpee® machines; (soft serve) ice cream machines, refrigerated storage and display equipment; food storage containers; Tupperware®; refrigerator bins used for meat, vegetables, fruit and eggs; interior hard non-porous surfaces of water softeners; reverse osmosis units and water coolers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

(Note to Agency: Text appearing in parentheses denotes optional text.)

(Food/Beverage Processing Facilities)

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: food storage areas, food processing plants, federally (USDA) inspected food processing facilities, federally (USDA) inspected meat and poultry processing (producing) (packaging) plants, fish processing facilities, egg processing plants, egg holding (receiving) areas, hatcheries, setter rooms, tray dumping areas, tobacco plants, dairies, wineries, breweries and beverage plants.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: reverse osmosis units, water holding tanks and pressure tanks, beer fermentation and holding tanks, bottling (pre-mix) dispensing equipment, beverage dispensing equipment, wine processing equipment and holding tanks, citrus processing equipment and holding tanks, coils and drain pans for air conditioning, trays, buggies, racks, egg flats, and other hard non-porous poultry house related equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

(Animal Housing Facilities:)

This product cleans by removing dirt, grime, blood, urine, fecal matter and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories or other small animal facilities. It (also) eliminates odors leaving surfaces smelling clean and fresh.

This product cleans, disinfects and deodorizes (hard, non-porous inanimate surfaces) in one step. Its non-abrasive formula is designed for use on (Use daily on) (Use daily to clean and disinfect) hard, non-porous surfaces: plated or stainless steel, aluminum, chrome, glazed porcelain, glazed tile, laminated surfaces (associated with floors, walls, countertops, cages, kennels, animal equipment) found in (barns, pens and stalls) animal housing facilities.

(Refill) -- (To Refill Concentrate From Large Containers Into Smaller Containers:)

This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried and properly labeled. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, simply pour (or pump product) from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

(CLAIMS:)

This product is highly effective against a wide variety (broad-spectrum) of pathogenic microorganisms (including bacteria, antibiotic resistant bacteria, *viruses, and fungi. See reference sheet (enclosed in each case) for a complete list of organisms).

At a 1/2 oz. of product per gallon of water (1:256) dilution, using approved AOAC test methods (under Good Laboratory Practices, [GLP's]), in the presence of 5% soil and 10 minute contact time, this product kills the following on hard non-porous inanimate surfaces:

Bacteria (Bactericidal Activity):

Pseudomonas aeruginosa, (ATCC 15442)
Staphylococcus aureus, (ATCC 6538)
Salmonella enterica, (ATCC 10708)
Corynebacterium ammoniagenes, (ATCC 6872)
Enterobacter aerogenes, (ATCC 13408)

Enterococcus faecalis, (ATCC 29212)
Escherichia coli, (ATCC 11229)
Klebsiella pneumoniae, (ATCC 4532)
Legionella pneumophila, (ATCC 33153)
Proteus mirabilis, (ATCC 9240)

Salmonella schottmuelleri, (ATCC 8759)
Serratia marcescens, (ATCC 14756)
Shigella dysenteriae, (ATCC 11835)
Streptococcus faecalis
Streptococcus salivarius, (ATCC 7073)

Antibiotic-Resistant (Strains of) Bacteria (Antibiotic-Resistant Bactericidal Activity):

Enterococcus faecalis, (ATCC 51299);
(Resistant to Vancomycin [VRE])

Staphylococcus aureus,
(CDC HIP 5836); (Intermediate
Vancomycin Resistance [VISA])

Staphylococcus aureus, Community Associated
Methicillin Resistant (CA-MRSA)

Staphylococcus aureus, (ATCC 33592)
(Resistant to Methicillin [MRSA])

(Note to Agency: Text appearing in parentheses denotes optional text.)

***Viruses (*Virucidal Activity):**

- *Adenovirus Type 2 (VR-2)
- *Herpes Simplex Virus Type 1, (VR-733)
- *Herpes Simplex Virus Type 2, (VR-734)
- *Human Coronavirus, (VR-740)
- *Influenza A (H1N1) Virus, (VR-1469)
- *Influenza A Virus, Strain Hong Kong, (VR-544)
- *Vaccinia Virus, (VR-119)

Kills *HIV-1 (Human Immunodeficiency Virus Type 1) (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous inanimate surfaces with a 2 minute contact time.

(*Veterinary viruses:)

- *Avian Influenza A (H5N1) Virus
- *Canine Coronavirus, (ATCC VR-809)

Fungicidal Activity: At 1/2 oz. of product per gallon of water dilution and a 10 minute contact time this product is effective on pre-cleaned hard non-porous inanimate surfaces (such as locker rooms, shower and bath areas and exercise facilities) against *Trichophyton mentagrophytes*, (ATCC 9533).

(Note to reviewer: We will choose one or more of these statements depending on available space on the product label.)

*Respiratory illnesses attributable to Pandemic 2009 H1N1 are caused by Influenza A virus. (This product or product name) is a broad-spectrum hard surface disinfectant that has been shown to be effective against Influenza Type A₂ (Hong Kong), (VR-544), and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).

*This product has demonstrated effectiveness against Influenza A virus and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 Influenza A virus.

*This product has demonstrated effectiveness against Influenza Type A₂ (Hong Kong), (VR-544), and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).

*Kills Pandemic 2009 H1N1 Influenza A virus (formerly called swine flu).

*Kills Pandemic 2009 H1N1 Influenza A virus.

At a 3/4 oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard non-porous inanimate surfaces:

***Viruses (*Virucidal Activity):**

- * Hepatitis B Virus (HBV), Duck Hepatitis B Virus as surrogate
- *Hepatitis C Virus (HCV), Bovine Viral Diarrhea Virus (BVDV) as surrogate

Kills *HIV-1 (Human Immunodeficiency Virus Type 1) (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous inanimate surfaces with a 2 minute contact time.

(*Veterinary viruses:)

- *Avian Influenza A/Turkey/Wisconsin Virus, (VR-798)
- *Avian Influenza A (H5N1) Virus
- *Avian Reovirus, (VR-2449)
- *Canine Coronavirus, (ATCC VR-809)
- *Canine Distemper Virus, (VR-128)
- *Equine Arteritis Virus, (VR-796)
- *Infectious Avian Laryngotracheitis Virus, Strain LT-IVAX
- *Infectious Bovine Rhinotracheitis Virus (IBR) (VR-188)
- *Infectious Bronchitis Virus (Beaudette IB42)
- *Newcastle Disease Virus, (VR-108)
- *Porcine Respiratory & Reproductive Virus (PRRSV)
- *Porcine Rotavirus (VR-893)
- *Pseudorabies virus, (VR-135)
- *Transmissible gastroenteritis virus (TGE),

Food Contact Surface Sanitizer: At 1 oz. of product per 5 gallons of water (1:640) dilution with a 1 minute contact time, this product eliminates 99.999% of the following bacteria in 250 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, non-porous inanimate surfaces against the following bacteria:

Escherichia coli, (ATCC 11229)

Staphylococcus aureus, (ATCC 6538)

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(Note to Agency: Text appearing in parentheses denotes optional text.)

Non-Food Contact Surface Sanitizer: At ¼ oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil with a 1 minute contact time as a non-food contact sanitizer, this product reduces the following bacteria by 99.9% on hard non-porous inanimate surfaces:

Staphylococcus aureus, (ATCC 6538)

Klebsiella pneumoniae, (ATCC 4352)

Mold/Mildew Mildewstatic Activity: controls and prevents (inhibits) the growth of mold and mildew:

Aspergillus niger, (ATCC 6275) (and the odors caused by them when applied to hard, non-porous inanimate surfaces at a ½ oz per gallon of water (1:256) dilution).

Malodor(s) (Activity) (Counteractancy): eliminates (destroys) odors and odor-causing bacteria on hard, non-porous inanimate surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

(Note to reviewer: This statement will be used only on product labels that list semi-critical devices as defined by FDA.)

(This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the blood stream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.)

(Modes of Application):

This product can be applied by (mop), (sponge), (cloth), (disposable cloth), (disposable wipe), (paper towel), ((hand pump) coarse trigger sprayer), (low-pressure sprayers), (immersion), (flooding), (circulation), (auto-scrubber), (foam gun), or (foaming devices): (Foam guns and Foaming Devices not for use in California.) Change (cloth), (sponges) (wipes) (or) (towels) frequently to avoid redeposition of soil.

(Note to Agency: Text appearing in parentheses denotes optional text.)

(Note to reviewer: The directions for use in this section are for disinfection of hard, non-porous surfaces and control of flies.)

FOR A 1:256 DILUTION

To Prepare Use Solution: Add the product at 1/2 oz. per gallon of water (1:256). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

(Note to EPA: The directions that appear for specific container sizes will be substituted for the sentence above only on that container size.)

ACCUMIX™ CONTAINERS DISPENSING SYSTEM (32 oz. container) - Add the product at 1/2 oz. per gallon of water. (1:256).

SOLUTIONS CENTER™ DISPENSING SYSTEM (64 oz. containers) – (Remove cap and) Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, squeeze the handle or press the button to dispense a 1:256 solution into a bucket, bottle, scrubber or other container.

J-FILL™ DISPENSING SYSTEM (84.5 oz. containers) – (Remove cap and) Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, squeeze the handle or press the button to dispense a 1:256 solution into a bucket, bottle, scrubber or other container.

RTD™ DISPENSING SYSTEM (1.5L and/or 5L containers) - Turn off water to connect unit. Attach to water source. Rotate control knob to fill bottle (or bucket). Squeeze handle to dispense a 1:256 solution into a bottle (bucket) (or other container). See device instruction manual for more information.

OUTPOST™ (SINGLE SOLUTION™) DISPENSING SYSTEM (3 L containers) – (Remove cap and) Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place turn the knob to dispense a 1:256 solution into a bucket, bottle, scrubber or other container.

PRACTICAL SOLUTIONS™ DISPENSING SYSTEM (1 gal. containers) – (Remove cap and) Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:256 solution into a bucket, bottle, scrubber or other container.

COMMAND CENTER™ DISPENSING SYSTEM (1.5 gal. containers) – (Remove cap and) Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:256 solution into a bucket, bottle, scrubber or other container.

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, non-porous inanimate surfaces.
3. All surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

NOTE: Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

For Use as a (General) Cleaner and/or Deodorizer:

Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces (and let air dry).

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, brushes, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the Use Solution so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 1/2 oz. into toilet bowl for a 1:256 dilution.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large, Open Areas with Floor Drains:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes. (Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:256 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.) (Foam guns and Foaming Devices not for use in California.)
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Use Solution to hard, non-porous inanimate surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

To Control Mold and Mildew:

Apply Use Solution to pre-cleaned hard, non-porous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use In Treatment of Animal Housing Facilities:

1. Remove all animals and feed from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous inanimate surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure.
7. Ventilate buildings, cars, boats and other closed spaces. Do not house animals or employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Use as a Cleaner/Disinfectant in Food Processing Plants:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, non-porous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

***This product kills HIV-1 on pre-cleaned inanimate surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Disposable latex or vinyl gloves, gowns, face masks, and eye coverings as appropriate, must be worn during all cleaning of body fluids, blood, and decontamination procedures.

Cleaning Procedures: Blood and body fluids must be thoroughly cleaned from surfaces and objects before application of this product.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and for 10 minutes to kill other organisms cited on the label.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to Federal, State, and local regulations for infectious waste disposal.

(Note to Agency: Text appearing in parentheses denotes optional text.)

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES: To control flies on hard non porous non-food contact inanimate surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, bar and wait station areas and other food storage areas. After removing gross filth, apply Use Solution to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Allow surface to remain wet for 10 minutes. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour Use Solution into drain during time of lowest level of drain use. Add 14 ounces of fresh Use Solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

(Note to reviewer: The directions for use in this section are for disinfection and non-food contact sanitization of hard, non-porous surfaces.)

FOR A 1:170 DILUTION

To Prepare Use Solution: Add the product at $\frac{3}{4}$ oz per gallon of water (1:170). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, non-porous inanimate surfaces.
3. All surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

NOTE: Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

For Use as a (General) Cleaner and/or Deodorizer:

Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces (and let air dry).

For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, brushes, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the Use Solution so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 3/4 oz. into toilet bowl for a 1:170 dilution.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large, Open Areas with Floor Drains:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes. (Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:170 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.) (Foam guns and Foaming Devices not for use in California.)
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Use Solution to hard, non-porous inanimate surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

To Control Mold and Mildew:

Apply Use Solution to pre-cleaned hard, non-porous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

For Use In Treatment of Animal Housing Facilities:

1. Remove all animals and feed from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous inanimate surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure.
7. Ventilate buildings, cars, boats and other closed spaces. Do not house animals or employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

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(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use as a Cleaner/Disinfectant in Food Processing Plants:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, non-porous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

HATCHERIES: Apply Use Solution to hard, non-porous inanimate surfaces such as hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard non-porous inanimate surfaces. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, (hand pump) (coarse pump) or (trigger) spray device, (foam device) or by immersion. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) Do not breathe spray. Let all treated surfaces remain wet for at least 10 minutes. Rinse treated surfaces with potable water before reuse. Allow surface to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. (Foam guns and Foaming Devices not for use in California.)

DISINFECTANT/VIRUCIDAL* DIRECTIONS FOR (CHICK VANS,) (EGG TRUCKS,) (and) (HATCHERY) (FARM) (FOOD TRANSPORT) VEHICLES: Clean all vehicle hard, nonporous surfaces including mats, crates, cabs, and wheels, and other hard nonporous inanimate surfaces with high-pressure water and this product. Saturate with Use Solution to treat the vehicle's hard nonporous inanimate surfaces. Let all treated surfaces remain wet for at least 10 minutes. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, (hand pump) (coarse pump) or (trigger) spray device, (foam device) or by immersion. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled. (Foam guns and Foaming Devices not for use in California.)

***This product kills HBV, HCV and HIV-1 on pre-cleaned inanimate, hard, nonporous surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Hepatitis B Virus, Hepatitis C Virus and Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HBV, HCV and HIV-1 ON HARD, NONPOROUS SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Disposable latex or vinyl gloves, gowns, face masks, and eye coverings as appropriate, must be worn during all cleaning of body fluids, blood, and decontamination procedures.

Cleaning Procedures: Blood and body fluids must be thoroughly cleaned from surfaces and objects before application of this product.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and for 10 minutes to kill all other organisms cited on the label.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to Federal, State, and local regulations for infectious waste disposal.

(Note to Agency: Text appearing in parentheses denotes optional text.)

To Sanitize Non-Food Contact Surfaces:

1. Pre-clean soiled hard non-porous surfaces.
2. Apply this product until surface is thoroughly wet.
3. Let stand 1 minute, then (wipe) (air dry) (or) (allow to drain thoroughly).

NOTE: Not for use on food contact surfaces or on food preparation areas.

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a ¾ oz. per gallon of water (or equivalent use dilution) use solution for 1 minute prior to entering area. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

FOR FOOT DIP OF WATER PROOF FOOTWEAR: Place use-solution in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and placed at the entrances to buildings. Scrape shoes and place in diluted solution for 1 minute before entering building. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of ¾ to 1.125 ounces of this product per 1 gallon of water (or equivalent use dilution) (732 to 1098 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 1 minute prior to entering area. Foam area must be washed and replaced at least daily or when it appears visibly soiled.

SHOE SPRAY SANITIZING DIRECTIONS: For heavily soiled work boots (shoes) scrape (wipe) with brush, sponge or cloth to remove excess filth (dirt).

1. Hold pre-mixed sanitizer solution of ¾ oz. per gallon of water 4-6 inches away from sole of (waterproof) work boot (shoe).
2. Lightly spray to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for 1 minute.
5. Allow to air dry or wipe up (or absorb) excess product with clean cloth (by stepping on shoe solution mat).

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver sanitizing solution of ¾ oz. per gallon of water (or equivalent use dilution) (732 ppm active). Spray (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

(Note to Agency: Text appearing in parentheses denotes optional text.)

(Note to reviewer: The directions for use in this section are for food contact surface sanitization of hard non-porous surfaces.)

To Prepare Food Contact Sanitizing Use Solution: Add the product at 1 oz. (- 2 oz.) of product per 5 gallons of water (200 - 400 ppm active quat) (1:640-1:320). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean (potable) water.
4. Sanitize in a solution containing 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution). Immerse all utensils for at least one (1) minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent use dilution). Immerse all utensils for at least one (1) minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces. Surfaces must be adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, (coarse spray), (foam device,) mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) (Foam guns and Foaming Devices not for use in California.) With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

(Note to Agency: Text appearing in parentheses denotes optional text.)

To Sanitize Food Processing Equipment and Utensils in (Fisheries, Milk, Citrus, Wine, Potato, Ice Cream and Beverage) Processing Plants:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard, nonporous food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 – 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, (coarse spray,) (foam device), mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute. (Foam guns and Foaming Devices not for use in California.)
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard, Nonporous Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one (1) minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all hard, nonporous surfaces thoroughly.
4. Apply a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one (1) minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one (1) minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least one (1) minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

(Note to Agency: Text appearing in parentheses denotes optional text.)

Circulation Sanitizing – Food Processing Equipment Flow/Pressure Method:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat).
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed.
5. Allow solution to remain in equipment for at least one (1) minute. Drain thoroughly before reuse. No potable water rinse is allowed.

Clean-In-Place (CIP) Method for Dairy, Dairy Farm and Food Processing Facilities:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare a required volume of sanitizer solution needed to sanitize the system by diluting 1 oz. (- 2 oz.) per 5 gallons water (providing 200 – 400 ppm active quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system. Drain thoroughly before reuse. No potable water rinse is allowed.

For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active quat) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Sanitization of Water Coolers, Water Holding Tanks and Pressure Tanks:

Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active quat).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of one (1) minute.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

For Sanitization of (Beer Fermentation, Citrus and Food Processing) Holding and (or) Storage Tanks:

1. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak.
2. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
3. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems.
4. Allow surfaces to remain wet for at least one (1) minute.
5. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 1 oz. (- 2 oz.) per 5 gallons of water dilution (or equivalent use dilution) (200 – 400 ppm active quat) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200 (- 400) ppm active quat. Allow surfaces to remain wet for one (1) minute. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

(Note to Agency: Text appearing in parentheses denotes optional text.)

To Sanitize Shell Egg Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. (- 2 oz.) per 5 gallons of warm water (or equivalent use dilution) (200 – 400 ppm active quat). The solution must be warmer than the eggs, but not to exceed 130 F.
2. Wet eggs thoroughly and allow to drain.
3. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products.
4. Eggs must be reasonably dry before casing or breaking.
5. The solution must not be re-used for sanitizing eggs.

NOTE: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip (soak) pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least one (1) minute. Make up the sanitizing solution by adding 1 oz. (- 2 oz.) per 5 gallons of water dilution (or equivalent use dilution) (200 – 400 ppm active quat). **NO POTABLE WATER RINSE IS ALLOWED.** The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **Do not let sanitizing solution come into contact with exposed skin.**

(Note to Reviewer: These are other various uses with use concentrations.)

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Disinfection: For heavily soiled areas, preclean first. Use a ½ - ¾ oz. per gallon of water use solution (488-732 ppm active quat) (or equivalent use dilution). Wet all hard nonporous inanimate surfaces thoroughly. Treated surfaces must remain wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use a 1 oz. per gallon of water (or equivalent dilution) use solution. Heavily soiled areas will require repeated cleaning before treatment.

DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

FOGGING FOR CONTROL OF SPOILAGE ORGANISMS IN THE AIR AT FOOD AND BEVERAGE PROCESSING FACILITIES:

All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.

Use this product in a fogging device for control of spoilage organisms that could be found in the air in food and beverage processing facilities

1. Prior to fogging, remove or carefully protect all food products and packaging materials.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Use a remotely controlled or time delayed fogging device and leave area before activating the fogger.
3. In food and beverage processing facilities, to control spoilage organisms thoroughly fog areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.25 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution).
4. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging.
5. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging.
6. Prior to re-using equipment and resuming operations, rinse all surfaces with potable water and follow with standard surface sanitization procedures. Always empty and rinse spray/fog equipment with potable water after use as well.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the

(Note to Agency: Text appearing in parentheses denotes optional text.)

building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Do not reuse empty container (unless refilling from a larger container of the same product according to the refilling directions outlined previously). (Keep from freezing).

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Inanimate Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL:

(Note to reviewer – One or more of the following paragraphs for Container Disposal will be selected, depending on packaging type:)

NONREFILLABLE SEALED CONTAINERS: *Note to Reviewer: Several of our packaging options (including ACCUMIX Containers™, Solutions Center™, J-Fill™, OUTPOST™, Single Solutions™, Smart Dose, Command Center™, or RTD™) are sealed containers or bottles designed to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed, sonically welded, sealed containers. The following text will be used on these sealed container types:*

Nonrefillable container. Do not reuse or refill this container. Put empty container in trash.

NONREFILLABLE NON-RIGID CONTAINERS: *Note to Reviewer: Several of our packaging options are Bag-in-Box containers (a plastic bag liner supported inside a box) or are flexible bag-type containers (such as ACCUPACK™ Containers). These flexible containers are exempt from the triple rinsing requirements. The following text will be used on these container types:*

Nonrefillable container. Do not reuse or refill this container. Put empty container in trash.

SMALL NONREFILLABLE CONTAINERS: *Note to Reviewer: The following text will be used on rigid, nonrefillable containers small enough to shake (5 gallons or smaller):*

Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available.

LARGE NONREFILLABLE CONTAINERS: *Note to Reviewer: One of the following paragraphs will be used on labels for rigid, nonrefillable containers too large to shake (larger than 5 gallons):*

Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for at least 30 seconds. Stand the container on its end and tip it back and forth several times. Repeat this procedure two more times. Offer container for reconditioning, if appropriate.

OR

Nonrefillable container. Clean container promptly after emptying. Pressure rinse as follows: Empty the remaining contents into application equipment or a mix tank and continue to drain for 10 seconds after the flow begins to drip. Insert pressure-rinsing nozzle in the side of the container, and rinse at about 40 PSI for at least 30 seconds. Drain for 10 seconds after the flow begins to drip. Offer for reconditioning, if appropriate.

(Note to Agency: Text appearing in parentheses denotes optional text.)

REFILLABLE CONTAINERS: *Note to Reviewer: One of the following paragraphs will be used on labels for refillable containers:*

Refillable container. Refill this container with (this brand or brand name) pesticide only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

OR

Pressure rinsing the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container prior to final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Repeat this rinsing procedure two more times.

(If container is equal to or less than 5 gallons use the following as an alternate to the above statement.)

ENVIRONMENTAL HAZARD

This product is toxic to fish and aquatic invertebrates.

(If container is 5 gallons or larger the following statement must appear on the label.)

ENVIRONMENTAL HAZARD

This pesticide is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PRECAUTIONARY STATEMENTS

HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER. KEEP OUT OF REACH OF CHILDREN. Corrosive. Causes irreversible eye damage. Causes skin irritation. Harmful if swallowed, inhaled, or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

EPA Reg. No. 875-194

EPA Est. No.

(Lot code letters indicate establishment number.)

(MSDS Ref. No. XXXXXXXXXXXXX)

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(Note to Agency: Text appearing in parentheses denotes optional text.)



Divosan Quat-Klenz REFERENCE SHEET

This product is highly effective against a wide variety (broad-spectrum) of pathogenic microorganisms (including bacteria, antibiotic resistant bacteria, *viruses, and fungi.)

At a ½ oz. of product per gallon of water (1:256) dilution, using approved AOAC test methods (under Good Laboratory Practices, [GLP's]), in the presence of 5% soil and 10 minute contact time, this product kills the following on hard non-porous inanimate surfaces:

Bacteria (Bactericidal Activity):

Pseudomonas aeruginosa, (ATCC 15442)
Staphylococcus aureus, (ATCC 6538)
Salmonella enterica, (ATCC 10708)
Corynebacterium ammoniagenes, (ATCC 6872)
Enterobacter aerogenes, (ATCC 13408)

Enterococcus faecalis, (ATCC 29212)
Escherichia coli, (ATCC 11229)
Klebsiella pneumoniae, (ATCC 4532)
Legionella pneumophila, (ATCC 33153)
Proteus mirabilis, (ATCC 9240)

Salmonella schottmuelleri, (ATCC 8759)
Serratia marcescens, (ATCC 14756)
Shigella dysenteriae, (ATCC 11835)
Streptococcus faecalis
Streptococcus salivarius, (ATCC 7073)

Antibiotic-Resistant (Strains of) Bacteria (Antibiotic-Resistant Bactericidal Activity):

Enterococcus faecalis, (ATCC 51299);
(Resistant to Vancomycin [VRE])

Staphylococcus aureus,
(CDC HIP 5836); (Intermediate
Vancomycin Resistance (VISA))

Staphylococcus aureus, Community Associated
Methicillin Resistant (CA-MRSA)

Staphylococcus aureus, (ATCC 33592)
(Resistant to Methicillin [MRSA])

*Viruses (*Virucidal Activity):

*Adenovirus Type 2 (VR-2)
*Herpes Simplex Virus Type 1, (VR-733)
*Herpes Simplex Virus Type 2, (VR-734)

*Human Coronavirus, (VR-740)
*Influenza A (H1N1) Virus, (VR-1469)

*Influenza A Virus, Strain Hong Kong, (VR-544)
*Vaccinia Virus, (VR-119)

Kills *HIV-1 (Human Immunodeficiency Virus Type 1) (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous inanimate surfaces with a 2 minute contact time.

(*Veterinary viruses:)

*Avian Influenza A (H5N1) Virus

*Canine Coronavirus, (ATCC VR-809)

Fungicidal Activity: At ½ oz. of product per gallon of water dilution and a 10 minute contact time this product is effective on pre-cleaned hard non-porous inanimate surfaces (such as locker rooms, shower and bath areas and exercise facilities) against *Trichophyton mentagrophytes*, (ATCC 9533).

(Note to reviewer: We will choose one or more of these statements depending on available space on the product label.)

*Respiratory illnesses attributable to Pandemic 2009 H1N1 are caused by Influenza A virus. (This product or product name) is a broad-spectrum hard surface disinfectant that has been shown to be effective against Influenza Type A₂ (Hong Kong), (VR-544), and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).

*This product has demonstrated effectiveness against Influenza A virus and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 Influenza A virus.

*This product has demonstrated effectiveness against Influenza Type A₂ (Hong Kong), (VR-544), and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).

*Kills Pandemic 2009 H1N1 Influenza A virus (formerly called swine flu).

*Kills Pandemic 2009 H1N1 Influenza A virus.

(Note to Agency: Text appearing in parentheses denotes optional text.)

At a 3/4 oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard non-porous inanimate surfaces:

***Viruses (*Virucidal Activity):**

- * Hepatitis B Virus (HBV), Duck Hepatitis B Virus as surrogate
- *Hepatitis C Virus (HCV), Bovine Viral Diarrhea Virus (BVDV) as surrogate

Kills *HIV-1 (Human Immunodeficiency Virus Type 1) (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous inanimate surfaces with a 2 minute contact time.

(*Veterinary viruses:)

- *Avian Influenza A/Turkey/Wisconsin Virus, (VR-798)
- *Avian Influenza A (H5N1) Virus
- *Avian Reovirus, (VR-2449)
- *Canine Coronavirus, (ATCC VR-809)
- *Canine Distemper Virus, (VR-128)
- *Equine Arteritis Virus, (VR-796)
- *Infectious Avian Laryngotracheitis Virus, Strain LT-IVAX
- *Infectious Bovine Rhinotracheitis Virus (IBR) (VR-188)
- *Infectious Bronchitis Virus (Beaudette IB42)
- *Newcastle Disease Virus
- *Porcine Respiratory & Reproductive Virus (PRRSV)
- *Porcine Rotavirus (VR-893)
- *Pseudorabies virus, (VR-135)
- *Transmissible gastroenteritis virus (TGE)

Food Contact Surface Sanitizer: At 1 oz. of product per 5 gallons of water (1:640) dilution with a 1 minute contact time, this product eliminates 99.999% of the following bacteria in 250 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, non-porous inanimate surfaces against the following bacteria:

- Escherichia coli*, (ATCC 11229)
- Staphylococcus aureus*, (ATCC 6538)

Non-Food Contact Surface Sanitizer: At 3/4 oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil with a 1 minute contact time as a non-food contact sanitizer, this product reduces the following bacteria by 99.9% on hard non-porous inanimate surfaces:

- Staphylococcus aureus*, (ATCC 6538)
- Klebsiella pneumoniae*, (ATCC 4352)

Mold/Mildew Mildewstatic Activity: controls and prevents (inhibits) the growth of mold and mildew: *Aspergillus niger*, (ATCC 6275) (and the odors caused by them when applied to hard, non-porous inanimate surfaces at a 1/2 oz per gallon of water (1:256) dilution).

Malodor(s) (Activity) (Counteractancy): eliminates (destroys) odors and odor-causing bacteria on hard, non-porous inanimate surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

(Modes of Application:)

This product can be applied by (mop), (sponge), (cloth), (disposable cloth), (disposable wipe), (paper towel), ((hand pump) coarse trigger sprayer), (low-pressure sprayers), (immersion), (flooding), (circulation), (auto-scrubber), (foam gun), or (foaming devices). (Foam guns and Foaming Devices not for use in California.) Change (cloth), (sponges) (wipes) (or) (towels) frequently to avoid redeposition of soil.

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(Note to Agency: Text appearing in parentheses denotes optional text.)

(Note to reviewer: The directions for use in this section are for disinfection of hard, non-porous surfaces and control of flies.)

FOR A 1:256 DILUTION

To Prepare Use Solution: Add the product at 1/2 oz. per gallon of water (1:256). Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, non-porous inanimate surfaces.
3. All surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

NOTE: Rinsing is not necessary unless floors are to be coated with finish or restorer. All hard, nonporous, food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

For Use as a (General) Cleaner and/or Deodorizer:

Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces (and let air dry).

For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, brushes, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the Use Solution so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 1/2 oz. into toilet bowl for a 1:256 dilution.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large, Open Areas with Floor Drains:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all hard, nonporous surfaces must remain wet for ten (10) minutes. (Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:256 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.) (Foam guns and Foaming Devices not for use in California.)
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Use Solution to hard, non-porous inanimate surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

To Control Mold and Mildew:

Apply Use Solution to pre-cleaned hard, non-porous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

For Use In Treatment of Animal Housing Facilities:

1. Remove all animals and feed from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous inanimate surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure.
7. Ventilate buildings, cars, boats and other closed spaces. Do not house animals or employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Use as a Cleaner/Disinfectant in Food Processing Plants:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, non-porous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

(Note to Agency: Text appearing in parentheses denotes optional text.)

***This product kills HIV-1 on pre-cleaned inanimate, hard, nonporous surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON HARD, NONPOROUS SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Disposable latex or vinyl gloves, gowns, face masks, and eye coverings as appropriate, must be worn during all cleaning of body fluids, blood, and decontamination procedures.

Cleaning Procedures: Blood and body fluids must be thoroughly cleaned from surfaces and objects before application of this product.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and for 10 minutes to kill other organisms cited on the label.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to Federal, State, and local regulations for infectious waste disposal.

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES: To control flies on hard non porous non-food contact inanimate surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, bar and wait station areas and other food storage areas. After removing gross filth, apply Use Solution to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Allow surface to remain wet for 10 minutes. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour Use Solution into drain during time of lowest level of drain use. Add 14 ounces of Use Solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

(Note to reviewer: The directions for use in this section are for disinfection and non-food contact sanitization of hard, non-porous surfaces.)

FOR A 1:170 DILUTION

To Prepare Use Solution: Add the product at ¼ oz per gallon of water (1:170). Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, non-porous inanimate surfaces.
3. All surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

NOTE: Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use as a (General) Cleaner and/or Deodorizer:

Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces (and let air dry).

For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, brushes, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the Use Solution so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 3/4 oz. into toilet bowl for a 1:170 dilution.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large, Open Areas with Floor Drains:

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes. (Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:170 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.) (Foam guns and Foaming Devices not for use in California.)
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Use Solution to hard, non-porous inanimate surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

To Control Mold and Mildew:

Apply Use Solution to pre-cleaned hard, non-porous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Use In Treatment of Animal Housing Facilities:

1. Remove all animals and feed from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous inanimate surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure.
7. Ventilate buildings, cars, boats and other closed spaces. Do not house animals or employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Use as a Cleaner/Disinfectant in Food Processing Plants:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, non-porous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

HATCHERIES: Apply Use Solution to hard, non-porous inanimate surfaces such as hatching, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard non-porous inanimate surfaces. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, (hand pump) (coarse pump) or (trigger) spray device, (foam device) or by immersion. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) Do not breathe spray. Let all treated surfaces remain wet for at least 10 minutes. Rinse treated surfaces with potable water before reuse. Allow surface to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. (Foam guns and Foaming Devices not for use in California.)

DISINFECTANT/VIRUCIDAL* DIRECTIONS FOR (CHICK VANS,) (EGG TRUCKS,) (and) (HATCHERY) (FARM) (FOOD TRANSPORT) VEHICLES: Clean all vehicle surfaces including mats, crates, cabs, and wheels, and other hard nonporous inanimate surfaces with high-pressure water and this product. Saturate with Use Solution to treat the vehicle's hard nonporous inanimate surfaces. Let all treated surfaces remain wet for at least 10 minutes. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, (hand pump) (coarse pump) or (trigger) spray device, (foam device) or by immersion. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. (Foam guns and Foaming Devices not for use in California.)

(Note to Agency: Text appearing in parentheses denotes optional text.)

***This product kills HBV, HCV and HIV-1 on pre-cleaned inanimate surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Hepatitis B Virus, Hepatitis C Virus and Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HBV, HCV and HIV-1 ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Disposable latex or vinyl gloves, gowns, face masks, and eye coverings as appropriate, must be worn during all cleaning of body fluids, blood, and decontamination procedures.

Cleaning Procedures: Blood and body fluids must be thoroughly cleaned from surfaces and objects before application of this product.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and for 10 minutes to kill all other organisms cited on the label.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to Federal, State, and local regulations for infectious waste disposal.

To Sanitize Non-Food Contact Surfaces:

1. Pre-clean soiled hard non-porous surfaces.
2. Apply this product until surface is thoroughly wet.
3. Let stand 1 minute, then (wipe) (air dry) (or) (allow to drain thoroughly).

NOTE: Not for use on food contact surfaces or on food preparation areas.

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a ¾ oz. per gallon of water (or equivalent use dilution) use solution for 1 minute prior to entering area.

FOR FOOT DIP OF WATER PROOF FOOTWEAR: Place use-solution in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and placed at the entrances to buildings. Scrape shoes and place in diluted solution for 1 minute before entering building.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of ¾ to 1.125 ounces of this product per 1 gallon of water (or equivalent use dilution) (732 to 1098 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 1 minute prior to entering area. Foam area must be washed and replaced at least daily or when it appears visibly soiled.

SHOE SPRAY SANITIZING DIRECTIONS: For heavily soiled work boots (shoes) scrape (wipe) with brush, sponge or cloth to remove excess filth (dirt).

1. Hold pre-mixed sanitizer solution of ¾ oz. per gallon of water 4-6 inches away from sole of (waterproof) work boot (shoe).
2. Lightly spray to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for 1 minute.
5. Allow to air dry or wipe up (or absorb) excess product with clean cloth (by stepping on shoe solution mat).

(Note to Agency: Text appearing in parentheses denotes optional text.)

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver sanitizing solution of ¾ oz. per gallon of water (or equivalent use dilution) (732 ppm active). Spray (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

(Note to reviewer: The directions for use in this section are for food contact surface sanitization of hard non-porous surfaces.)

To Prepare Food Contact Sanitizing Use Solution: Add the product at 1 oz. (- 2 oz.) of product per 5 gallons of water (200 - 400 ppm active quat) (1:640-1:320). Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean (potable) water.
4. Sanitize in a solution containing 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution). Immerse all utensils for at least one (1) minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent use dilution). Immerse all utensils for at least one (1) minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

(Note to Agency: Text appearing in parentheses denotes optional text.)

To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces. Surfaces must be adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, (coarse spray), (foam device,) mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) (Foam guns and Foaming Devices not for use in California.) With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Food Processing Equipment and Utensils in (Fisheries, Milk, Citrus, Wine, Potato, Ice Cream and Beverage) Processing Plants:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, (coarse spray,) (foam device), mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. (For trigger spray applications, spray 6-8 inches from surface.) (For foam devices, spray at a minimum of 6 feet from surface.) (Foam guns and Foaming Devices not for use in California.) With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat) (or equivalent dilution) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one (1) minute followed by complete draining and drying. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one (1) minute followed by complete draining and drying. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one (1) minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least one (1) minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

Circulation Sanitizing – Food Processing Equipment Flow/Pressure Method:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 1 oz. (- 2 oz.) per 5 gallons of water (200 - 400 ppm active quat).
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed.
5. Allow solution to remain in equipment for at least one (1) minute.

Clean-In-Place (CIP) Method for Dairy, Dairy Farm and Food Processing Facilities:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare a required volume of sanitizer solution needed to sanitize the system by diluting 1 oz. (- 2 oz.) per 5 gallons water (providing 200 – 400 ppm active quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active quat) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Sanitization of Water Coolers, Water Holding Tanks and Pressure Tanks:

Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active quat).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of one (1) minute.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

For Sanitization of (Beer Fermentation, Citrus and Food Processing) Holding and (or) Storage Tanks:

1. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak.
2. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
3. Prepare a solution of 1 oz. (- 2 oz.) per 5 gallons of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems.
4. Allow surfaces to remain wet for at least one (1) minute.
5. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

(Note to Agency: Text appearing in parentheses denotes optional text.)

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 1 oz. (- 2 oz.) per 5 gallons of water dilution (or equivalent use dilution) (200 – 400 ppm active quat) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200 (- 400) ppm active quat. Allow surfaces to remain wet for one (1) minute. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

To Sanitize Shell Egg Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. (- 2 oz.) per 5 gallons of warm water (or equivalent use dilution) (200 – 400 ppm active quat). The solution must be warmer than the eggs, but not to exceed 130° F.
2. Wet eggs thoroughly and allow to drain.
3. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products.
4. Eggs must be reasonably dry before casing or breaking.
5. The solution must not be re-used for sanitizing eggs.

NOTE: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip (soak) pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least one (1) minute. Make up the sanitizing solution by adding 1 oz. (- 2 oz.) per 5 gallons of water dilution (or equivalent use dilution) (200 – 400 ppm active quat). **NO POTABLE WATER RINSE IS ALLOWED.** The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **Do not let sanitizing solution come into contact with exposed skin.**

(Note to Reviewer: These are other various uses with use concentrations.)

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Disinfection: For heavily soiled areas, preclean first. Use a ½ - ¾ oz. per gallon of water use solution (488-732 ppm active quat) (or equivalent use dilution). Wet all hard nonporous inanimate surfaces thoroughly. Treated surfaces must remain wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use a 1 oz. per gallon of water (or equivalent dilution) use solution. Heavily soiled areas will require repeated cleaning before treatment.

DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

(Note to Agency: Text appearing in parentheses denotes optional text.)

**For Use in (Dairies, Beverage (and)) Food Processing Plants Using Fogging Devices:
All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.
Fogging is an adjunct or supplement to normal cleaning and disinfection procedures and practices.**

1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.25 oz. of product per gallon of water (1,220 ppm) (or equivalent use dilution). Use a (remotely controlled) (or) (time-delayed) fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be placarded to prohibit entry.
4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

Read the label affixed to the container for this product (product brand name) before applying.

Use of this product (product brand name) according to this label is subject to the use precautions and limitations imposed by the label affixed to the container for this product (product brand name).

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